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SEC. 18. Any inspector or other authorized representative of the health department shall, at all times, have access, for the purpose of inspection, to any premises where milk is produced, shipped, distributed, or handled or kept for sale or distribution, and shall have power to open any container of milk, whether sealed, locked, or otherwise, whether in transit or otherwise, and take samples of the same for testing and analysis.

SEC. 19. It shall be unlawful for any person to refuse to any such inspector or other authorized representative of the health department, admission to any premises described in the foregoing sections or to refuse examination or the taking of samples as herein provided, or in any manner to interfere with the performance of his duties as an inspector or representative of the health department.

SEC. 20. Any inspector or other authorized representative of the health department may seize and seal, and, after six hours, in the absence of an appeal to the board of health, condemn, denaturize or destroy, either by pouring upon the ground or into the sewer, or by sending to the city crematory, or otherwise, any unwholesome milk, and if done in good faith he shall be held harmless from damages therefrom of any sort whatsoever.

SEC. 21. The board of health is hereby authorized and empowered from time to time to formulate rules and regulations, not inconsistent with the provisions of this ordinance, to secure a standard of milk required by the provisions of this ordinance.

SEC. 22. Any person violating any of the provisions of this ordinance or any rule or regulation of the board of health made hereunder, shall, for the first offense, upon conviction thereof, be punished by a fine of not less than \$1, nor more than \$100; and for the second offense by a fine of not less than \$25, nor more than \$100, or by imprisonment of not more than 30 days, or by both such fine and imprisonment.

Foodstuffs—Production, Care, and Sale. Meat and Meat Products—Slaughterhouses. (Ord. C1861, Jan. 25, 1915.)

SECTION 1. *Definitions.*—The terms "food," "foods," "food products," "food-stuffs," or "food supplies" as used in this ordinance shall be and are synonymous and shall mean and include all articles used for food, drink, confectionery, or condiment by man.

The term "selling" as used in this ordinance shall mean and include the selling, exchanging or delivering or having in possession, care, control, or custody with intent to sell, exchange or deliver, or to offer or expose for sale.

The term "person" wherever used in this ordinance shall mean and include natural persons, firms, copartnerships and corporations, and all associations of natural persons, whether acting by themselves or by a servant, agent or employee.

The term "cold storage" as used in this ordinance shall mean the storage for preservation, by a process of refrigeration in or at any place, of any article of food intended for sale for human consumption.

SEC. 2. It shall be unlawful for any person to erect or maintain a slaughterhouse for the purpose of slaughtering cattle or other animals (not under Federal supervision), without first obtaining a permit for that purpose from the health department. Such person shall make written application to the health officer, stating the full name and residence of the applicant, location or place of proposed slaughterhouse, and his experience in operating such business. Said permit shall be granted only on condition that the applicant is found to be a man of sufficient experience, and that the proposed slaughterhouse is or will be constructed according to the latest regulations of the United States Department of Agriculture governing abattoirs.

SEC. 3. It shall be unlawful for any person operating a slaughterhouse to sell or offer for sale within the city of Spokane any product thereof unless such product has been inspected and certified as to its fitness for human food either by an authorized inspector of the Bureau of Animal Industry, United States Department of Agriculture, or by an

inspector provided by the person operating the slaughterhouse, approved in writing by the commissioner of public affairs. The said commissioner shall have the right, in his discretion, to withdraw such approval.

It shall be unlawful for any person to act as such inspector without such approval of the commissioner of public affairs.

Such inspector shall certify such food products in the manner prescribed by the health department.

SEC. 4. All houses or places, rooms, or compartments in which meat, meat products, or other foods are prepared, cured, packed, stored, handled or sold, shall be suitably lighted and ventilated, and shall be so located that odors from toilet rooms, catch basins, casing departments, tank rooms, and hide cellars do not enter or permeate them, and shall be maintained in a sanitary condition.

SEC. 5. Ceilings, sidewalks, pillars, and partitions of all slaughterhouses, rooms, and compartments used in connection therewith shall be frequently whitewashed or painted, or where this is impracticable, they shall be washed, scraped, or otherwise rendered sanitary. Where floors or other parts of the building or stables, or other parts of the equipment are so old or in such condition that they can not be made sanitary, they shall be removed and replaced by suitable materials, or otherwise put in a condition acceptable to the health officer.

SEC. 6. All tracks, trays, and other receptacles, all chutes, platforms, racks, and tables, all knives, saws, cleavers, and other tools, and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process, shall be thoroughly cleansed daily if used.

SEC. 7. All toilet rooms, urinals, and dressing rooms shall be entirely separated from rooms or compartments in which carcasses are dressed, or meat food products are cured, stored, packed, handled, prepared, or sold. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, and towels. They shall be properly lighted, suitably ventilated and kept in a sanitary condition.

SEC. 8. No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughterhouse is located. All yards, fences, pens, chutes, and alleys belonging to the premises of such establishments shall, whether they are used or not, be maintained in a sanitary condition.

SEC. 9. The aprons, smocks, or other outer clothing of persons who handle meat or meat products shall be of a material that is readily cleansed and made sanitary, and shall be kept clean, and such persons shall be required to keep their hands clean.

SEC. 10. Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized or disinfected before being used again in dressing healthy carcasses. Facilities for such cleaning, disinfection, and sterilization, approved by the health officer, shall be provided by the establishment. Separate tracks and other equipment shall be furnished for handling diseased carcasses and parts.

SEC. 11. Butchers who dress carcasses are prohibited from holding in their mouths skewers or knives to be used in such dressing.

SEC. 12. No dog shall be permitted in any slaughterhouse or any place where meats are prepared.

SEC. 13. No proprietor or agent of any packing house or slaughterhouse, nor butcher in this city, shall bring into this city, or buy or offer to buy, or accept in this city, any cattle, calf, hog, sheep, or lamb that is diseased, injured, crippled, immature, under weight, badly emaciated, or that, for any other obvious reason might be unfit for human food, without first reporting all the facts known to him relating to such animal or

animals, to the health officer and receiving written permission from the health officer so to do.

SEC. 14. No veal calf shall be dressed with the skin left on the carcass, unless such skin is clean and the feet and head removed, and no veal calf weighing less than 50 pounds, or less than 6 weeks old, shall be slaughtered.

SEC. 15. Every establishment in the city of Spokane used for the manufacture of sausage or other food products shall be so constructed and conducted that proper sanitary conditions shall be maintained in all departments thereof.

SEC. 16. Walls, ceilings, and floors of all such establishments shall be constructed of a smooth, impervious material, easily cleaned and flushed, and the floors shall be graded to drains connected with sewers in a manner satisfactory to the health officer.

SEC. 17. Tables, benches, or stands on which any sausage for any other food product is prepared shall be constructed of a smooth, impervious material subject to the approval of the health officer. If wood is used, only hard shall be approved for the working surface. Wooden benches or tables showing chipped or broken surfaces shall be condemned.

SEC. 18. All cutters, grinders, stuffers, and other apparatus used in the manufacture of sausage or other food products shall be so constructed as to be readily cleaned, and shall be thoroughly cleaned at the end of each day's work, and be kept covered when not in use.

SEC. 19. Rooms which require artificial lighting or any portion of which is below the surface of the ground shall not be used in the manufacture of sausage or any other food products unless proper sanitary conditions can be maintained and unless a special permit for such use is issued by the health officer.

SEC. 20. An adequate supply of hot and cold water shall be furnished at all times and facilities for flushing provided in all rooms used for the manufacture of sausage or other food products. Ample toilet facilities shall be provided for all persons employed therein.

SEC. 21. All persons employed in any such place or establishment, before beginning work shall change street clothing for clean, washable outer clothing, to be worn only on the premises.

SEC. 22. All caldrons, smoke rooms and cooking apparatus of all establishments manufacturing sausage and other food products shall be constructed so that fumes and odors arising therefrom shall not cause a nuisance.

SEC. 23. Spitting is absolutely prohibited in slaughterhouses and in every establishment or room used for the manufacture or sale of sausage or any other food product or food supply whatsoever, except in approved receptacles provided for that purpose in sufficient number, and which shall be kept clean. The smoking of tobacco in any form by persons engaged in the manufacture or sale of sausage or any other food product shall not be permitted in such room, place, or establishment.

SEC. 24. Between April 1 and November 1, inclusive, flies shall be excluded from all markets, stores, shops, or rooms used for the manufacture, sale, or storage of sausage or other food by a system of fans or screening, and whenever such fans or screening do not effectively exclude flies the health officer may order the installation and use of both such fans and screening.

SEC. 25. All screen doors required by this ordinance as protection against flies shall open only outward from the building or room.

SEC. 26. All places where fruits, vegetables, or other foods are canned or preserved for public consumption or are recanned or refilled into other containers, shall be kept and conducted in a clean and sanitary manner, and it shall be unlawful for any person canning, curing, or otherwise preserving any meats, fruits, vegetables, or other foods to utilize in this way any diseased or decayed or unwholesome fruit, vegetables, or other food, or any fruit or vegetables from filthy boxes, baskets, or other containers, or use therein any chemical other than common salt or saltpeter (potassium nitrate).

SEC. 27. It shall be unlawful for any person to manufacture or sell any confectionery, candies, cakes, or pastry in which are used any decayed fruits, rancid fats, or nut meats from stale or rancid nuts, and it shall be unlawful for any person to offer for sale any nuts which have been harvested for a longer period than one year unless such nuts or the containers thereof are conspicuously labeled showing the crop year or age of such nuts.

SEC. 28. It shall be unlawful for any person to use or permit to be used for the purpose of ripening any fruits or vegetables intended for sale, or any room or part thereof, or any apartment occupied for domestic purposes, nor shall any one sell, expose or offer for sale any fruits or vegetables so ripened as aforesaid, nor shall any fruits or vegetables or other food whatsoever be sold or kept or stored for sale in any such room or apartment as aforesaid.

SEC. 29. It shall be unlawful for any person to display or offer for sale, or sell, any dressed meat or food of any kind whatsoever unless the same is protected from dust, flies, and insects as hereinafter specified: *Provided, however,* That such protection shall not be required for citrus fruits, melons, bananas, apples, pears, peaches, plums, or apricots, when not cut, broken, partially pared or peeled, or for vegetables, roots, tubers, or unshelled nuts.

First. When such food is exposed for sale on any street or sidewalk or outside of an inclosed room or within an inclosed room nearer than 4 feet of an open window or doorway, the same shall be inclosed in tight boxes, cans, bags, or barrels, or in glass, wood, or metal cases, any of which containers may be ventilated at the ends or sides, or both, as desired, provided that the openings for ventilation shall be completely screened with some noncorrosive wire netting or screening not coarser than No. 40 standard wire mesh, and all such containers shall be raised at least 24 inches above the street, sidewalk, floor, or platform.

Second. When such food is exposed for sale inside of an inclosed room and not nearer than 4 feet to any open window or doorway, such food shall be protected from flies in the manner specified in subdivision one of this section: *Provided, however,* That the netting or screening may be of a No. 12 standard wire mesh but not coarser. Whenever the room in which such food is exposed for sale is kept free from flies, further compliance with this subdivision shall not be required.

SEC. 30. Meats or meat products intended for sale as human food shall not be placed on the floor of any room or compartment. All racks on which the same are placed or hung shall be constructed of hard, smooth material satisfactory to the health department, and shall be kept in a clean and sanitary condition.

SEC. 31. Blocks or stands upon which meats are cut or chopped shall be kept thoroughly clean by scraping and dry brushing daily or as often as in the judgment of the inspector seems necessary. Scales, trays, knives, and implements of every description shall be thoroughly cleaned at the close of each day's business. The interior surface of all ice boxes and refrigerating rooms shall be made impervious by treatment with wood filler, paint and enamel paint finish, or metal lined, and shall be kept thoroughly clean.

SEC. 32. It shall be unlawful to place any refuse, bones, rancid fat, hides, or decaying food in any ice box or refrigerating room with fresh meats or other foods; nor shall any fish or strongly scented food be placed in the same compartment with fresh meat, dressed poultry, game, or other foods in such manner as to impart any fishy or other distinctive odor or flavor to such foods.

SEC. 33. Poultry shall not be killed or dressed for commercial purposes in living rooms, nor killed or housed in cellars or basements of dwellings, stores, or markets, nor in rooms used for storing or selling food. Rooms used for the killing or dressing of poultry shall be kept clean and free from objectionable and insanitary accumulations of any kind and shall be provided with impervious floors and walls, and with such

special equipment as is necessary, in the judgment of the health officer, to conduct the business in a sanitary manner.

SEC. 34. It shall be unlawful for any person to offer for return shipment any coop or crate in which poultry has been shipped unless the said coop or crate has been thoroughly cleaned. Employees of transportation companies observing any violation of this section shall report the same to the health officer.

SEC. 35. No meat or meat products, dressed poultry, game, fish, oysters, sea foods, or food of any kind shall be transported in any wagon or other vehicle in the city unless fully protected from dust or other contaminator by the use of clean, covered vehicles with the front and back tightly closed or by the use of clean cloths spread or wrapped so as to completely envelop such articles of food.

SEC. 36. All dressed carcasses, meats, or meat products transported or brought into the city of Spokane for the purpose of sale as food shall be handled and transported by clean and sanitary methods, and all such carcasses, meats, or meat products shall be protected from dust, dirt, flies, and other contaminators by clean containers, clean boxes or barrels, or by being wrapped in clean burlap, and such carcasses, meats, or meat products shipped in vehicles or conveyances which are not inclosed shall in addition to such wrapping be completely covered with clean tarpaulin.

SEC. 37. It shall be unlawful for any person acting as a common carrier to have in his possession within the city of Spokane any unwholesome food whatsoever or any dressed carcass, meat, or meat products intended for food that are not fully protected as required in section 36 of this ordinance, and any authorized officer of the health department may seize and retain and after six hours, in the absence of an appeal to the board of health of the city of Spokane, condemn, denaturize, or destroy by sending to the city crematory, or otherwise, such unwholesome food or dressed carcass, meats, or meat products not protected as required in section 36 of this ordinance.

SEC. 38. All persons engaged in the handling of meats, meat products, poultry, game, fish, or sea foods, or food of any kind in any establishment, manufactory, shop, market, stall, stand, or other premises where such food is for sale in the city of Spokane shall keep their hands and clothing thoroughly clean.

SEC. 39. It shall be unlawful for any person engaged in the business of cold storage or refrigerating or any business in which articles of food are kept in cold storage, to receive any food for cold storage unless the same is in a pure and wholesome condition, and before placing such food in cold storage, the person receiving the same shall stamp or mark such food or the package containing the same, in some conspicuous place with a lot number. Such lot numbers shall run consecutively and the series of such lot numbers shall not be changed without authority from the health officer.

SEC. 40. A record of the receipt of all articles of food received for cold storage shall be kept in a separate book by the person receiving same, setting forth the lot number (which must correspond with the lot number stamped on the food or the package containing same), the date when received, the kind of food, the quantity (in pounds, numbers, or other trade designation), the name of the person storing same, and whether the food is intended for the local market or for "storage in transit." If for storage in transit, the record shall also show the intended destination thereof, and no diversion to the local market of such food shall be made without written authority from the health officer. A true and correct transcript of such record shall be filed at the office of the health department within 24 hours from midnight of the day when such article of food was received, on blanks to be supplied by the health department.

SEC. 41. The health officer and his deputies are hereby vested with full power and authority to inspect all places in the city now used or hereafter to be used for cold storage or refrigerating purposes, and it shall be their duty to make such inspections from time to time as frequently as the health officer may deem necessary. It shall be unlawful for any person to refuse the health officer or any of his deputies access to

any such place for the purpose of inspection or examination, or in any manner to interfere with any such officer in the performance of his duties.

SEC. 42. The health officer or any of his deputies may, in their discretion, instead of immediately condemning or ordering destroyed any food of doubtful purity or wholesomeness offered for cold storage or in cold storage, permit the same to be temporarily held in a separate refrigerating compartment until its final disposition. Such room or compartment shall be kept locked by the person in charge, and shall be conspicuously labeled "retaining room."

It shall be unlawful for any person to remove such food from its location or from such room without the written authority of the health officer or one of his deputies. Neither the city of Spokane nor any of its employees shall in any manner be liable for any of the storage or other charges upon any such food so stored or ordered stored.

SEC. 43. Whenever meat, fish, poultry, or game has been in cold storage or refrigeration and is released therefrom for the purpose of placing the same on the market for sale, or for any other purpose, it shall be unlawful to again place such food in cold storage or refrigeration, unless such food remains frozen in the original package and is not removed from the premises.

SEC. 44. The reenactment in this ordinance in form or substance of any provision of any existing ordinance shall not be construed as a repeal of such provision, but shall be considered as additional and supplemental thereto.

SEC. 45. If any provision or section of this ordinance shall be held void or unconstitutional, all other provisions and all other sections of the ordinance which are not expressly held to be void or unconstitutional, shall continue in full force and effect.

SEC. 46. Any person violating any of the provisions of this ordinance shall, upon conviction thereof, be punished by a fine in any sum not to exceed \$100 or by imprisonment not to exceed 30 days in the city jail, or by both said fine and imprisonment, and each day's failure or neglect to comply with the provisions of this ordinance shall be held and deemed to be a separate and distinct offense, and punishable accordingly.

Births and Deaths—Registration of. (Ord. C1848, Jan. 4, 1915.)

SEC. 17. Every physician, accoucheur, midwife, or other person who shall attend, or assist or advise as such at the birth of any child shall, within 10 days after such birth, report same to the health office, in writing, in a legible manner, upon blanks obtainable from the health department, except stillbirths, which shall be reported as otherwise hereinafter provided; said certificates to conform in all respects to the regulations of the State board of health governing vital statistics.

SEC. 18. Whenever a certificate of death is presented by an undertaker to any physician who shall have had the professional care of any human being at the time, or immediately prior to the death of such person, it shall be the duty of such physician to immediately and without delay correctly and in a legible manner, and in full detail fill out and sign the medical certificate of death unless an autopsy is necessary to determine the specific cause of death, or unless the physician believes such death to be a proper cause for investigation by the coroner, and so certifies: *Provided further*, That if said physician can not immediately fill in and sign such medical certificate of death, he shall not later than three hours after such request fill in and sign and leave accessible in his office for filing by the undertaker, such medical certificate of death.

Within a period expiring not later than 24 hours after his professional services shall have been engaged, it shall be the duty of the undertaker in charge of the body of any deceased human being, to present to the physician who shall have been in attendance, a certificate of death, which certificate shall be filed with the health officer not later than 72 hours after such death.

Every stillborn child or one dead at birth, which has passed the sixth month of utero-gestation, shall be reported both as a birth and death, and such certificates shall in all cases be signed by the attending physician, accoucheur, or midwife at the time